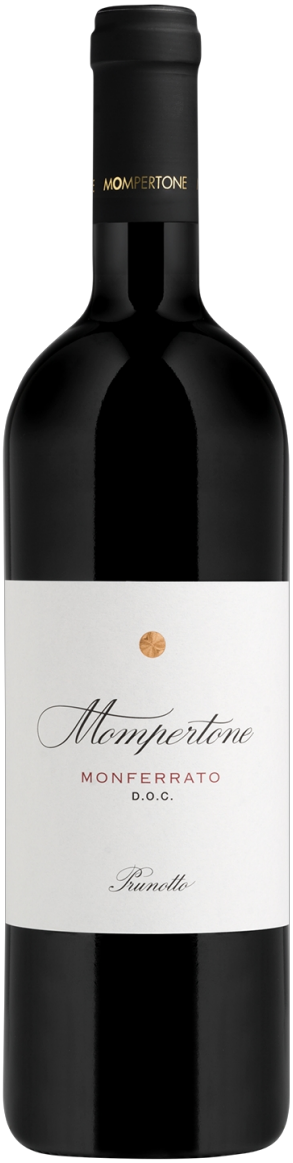
Prunotto



MOMPERTONE 2024

Classificazione

Monferrato DOC

Annata

2024

Climate

The 2024 growing season began with mild winter weather and some rainfall that partially helped restore soil water reserves depleted after a dry summer. Vine growth resumed regularly during a generally mild period. Late spring and summer were marked by overall rainy conditions. These climatic conditions required careful vineyard management to preserve vine health; in particular, cluster thinning played a key role in ensuring grapes with good sugar concentration and freshness. The grape harvest took place from September 13th to the 28th.

Prunotto

Harvest and Vinification

Freshly harvested grapes were brought to the cellar, destemmed, and crushed. Maceration took place over a period of 6 days at a controlled temperature of 28-30 °C (82-86 °F). Malolactic fermentation was completed by the end of December, and the wine was left to age for approximately 12 months in the cellar.

Historical Data

Mompertone comes from vineyards in the Monferrato area that grow on soils composed of limestone and clay with widespread sand veining. This terroir gives the wine a round palate characterized by soft and elegant tannins.

Tasting Notes

Mompertone is an intense ruby red color with violet hues. Enveloping on the nose with rich aromas of cherries and forest floor accompanied by hints of spices, vanilla and cocoa. The palate is generous, velvety, persistent and harmonious with supple elegant tannins.